



### **To begin**

Celeriac velouté, green apple £10

Cured Cornish mackerel, pickled celery, dill, English wasabi, buttermilk £14

Crispy free range hen egg, Caesar emulsion, charred gem lettuce, truffle £12

### **Main event**

Salt Marsh lamb rump, hasselback potato, seasonal greens and peas, black garlic, crème fraiche & mint £28

Pan fried cod, white beans, smoked mussels & Somerset cider £26

Suffolk pork belly, celeriac and potato dauphinoise, burnt apple, young vegetables £26

Wild mushroom risotto, black Perigord truffle & pecorino £20

Sides £4.50

Glazed seasonal vegetables

Rosemary & Garlic sauté new potato

Chunky chips

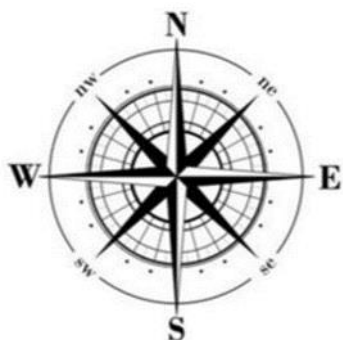
House salad

### **Something sweet**

Vanilla panna cotta, blackberry, apple & rhubarb £10.00

XO cafe affogato, warm granola, biscotti £10.00

Sticky toffee pudding, spiced rum, vanilla ice cream, toffee sauce £10.00



Items marked with a (v) are suitable for vegetarians. Menus are subject to availability Please notify your server of any specific food allergies you may have. The food and beverage team will do their best to provide you with the information that you need to help you to make your choice of food. A 12.5% discretionary service charge will be added to your bill.